Retail Food Inspection Report

Floyd County Health Department Telephone (812) 948-4726

Establishment Name ADRIENNE & COMPANY, INC Address 133 E MARKET ST, NEW ALBANY IN 47150	Telephone Number Est 812-949-2334 Own	Date of Inspection 12/15/2020	ID#					
Owner BERNIE PASQUANTINO	Purpose X Routine	Follow Up 12/29/2020	Released 12/15/2020					
Owner's Address 5025 EDWARDSVILLE-GALENA RD FLOYDS KNOBS, IN 47119	Follow-up Complaint							
Person in Charge AMANDA PASQUANTINO	Pre-Operational	Menu Type 1 2 3 4 _ <u>X</u> 5						
Responsible Person's Email	TemporaryHACCP							
Certified Food Handler	Other (list)							
CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C" VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRAIVE COLUMN MARKED AS "R"								

	NC		Narrative	To Be Corrected
Х			Observed no CFM certificate availabile for review. A certificate must be produced by 12/29/20 or PIC signed up for testing.	2 WEEKS
X			Observed an overall lack of food safety concern or knowldege. Multiple repeat violations from past inspections that are continually being overlooked. If issues cannot be corrected with regards to PHF (lunch and dinner options), FCHD will make the recommendation for the establishment to drop from a Menu Type 4, to a Menu Type 2 (operating as a bakery only). All staff must retrain with a CFM (either proven exisiting, or from another location). Staff will initial and date an employee roster upon receiving training. This retraining is for all staff, including management and	12/29/20
X			Observed several outdated made-in-house products in walk-in and make line coolers (earliest expiration: 11/15/20) Discussed quantities with kitcen staff.	DISCARDED
Х			Observed purse and clothing stored on open case of pastry boxes/touching unfolded boxes.	RETRAIN STAFF
Х			Observed tea filter bulb to be rusted and needing properly cleaned or replaced.	TODAY
Х			Observed plastic storage bins/CAMBROS to not be properly washed, rinsed, sanitized prior to storage. Heavily stained or soiled with stickers/sticker residue.	TODAY
Х			Observed unlabeled chemical sprayer next to dish area.	TODAY
Х			* *	CORRECTED
	Χ		**	CORRECTED
Х			Observed staff failing to wash hands in between tasks, including assisting customers with food, counting money, handling silverware.	RETRAIN STAFF
	Χ	Χ		TODAY
	Χ		Observed make line coolers to be littered with food debris.	TODAY
	Χ		Observed dish machine to be leaking.	12/29/20
	Χ		Observed mop not being hung to dry after use.	RETRAIN STAFF
	X		Observed wiping/sanitizing rags outside of sanitizer solution/allowed to dry. If using cloth rags, always return to sanitizing bucket. If using spray bottle chemicals, use disposable rags.	RETRAIN STAFF
	X X X X	X X X X X X X X X X X X X X X X X X X	x x x x x x x x x x	produced by 12/29/20 or PIC signed up for testing. X Observed an overall lack of food safety concern or knowldege. Multiple repeat violations from past inspections that are continually being overlooked. If issues cannot be corrected with regards to PHF (lunch and dinner options), FCHD will make the recommendation for the establishment to drop from a Menu Type 4, to a Menu Type 2 (operating as a bakery only). All staff must retrain with a CFM (either proven exisiting, or from another location). Staff will initial and date an employee roster upon receiving training. This retraining is for all staff, including management and ownership. X Observed several outdated made-in-house products in walk-in and make line coolers (earliest expiration: 11/15/20) Discussed quantities with kitcen staff. X Observed purse and clothing stored on open case of pastry boxes/touching unfolded boxes. X Observed plastic storage bins/CAMBROS to not be properly cleaned or replaced. X Observed plastic storage bins/CAMBROS to not be properly washed, rinsed, sanitized prior to storage. Heavily stained or soiled with stickers/sticker residue. X Measured chlorine sanitizer at 200+ ppm. X Observed unlabeled chemical sprayer next to dish area. X Measured staff failing to wash hands in between tasks, including assisting customers with food, counting money, handling silverware. X Observed mold at lobby soda nozzles. X Observed make line coolers to be littered with food debris. X Observed wiping/sanitizing rags outside of sanitizer solution/allowed to dry. If using cloth rags, always return to sanitizing bucket. If using spray

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Responsible Person's Email Certified Food Handler CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMN: VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "		HACCP Other (list)	1 _ 2 _ 3 _	4 <u>X</u> 5
Section # C NC R Narrative	HE NARRAIVE COLUMN MARKED AS K	To Be Co	orrected	
	6 R 1	I		
Received by (name and title printed): AMANDA PASQUANTINO		Inspected by (name and title printed): A.J. Ingram CHIEF FOOD SPECIALIST		
Received by (signature):	Inspected by (signature):			
cc:	cc:	1	cc:	